

CATERING MENU

Items priced per 35 guests

ENTREES

Skewers | \$250

Chicken | \$+60 , Steak | \$+100

Mini Sliders

Cheeseburger | \$165, Veggie | \$150,
Blackened Chicken | \$200

Fajitas | \$250

Chicken | \$+60, Steak | \$+100

Creamy Chicken Ranchero | \$300

Roasted Chicken in a
chipotle cream sauce

Chicken Pesto Pasta | \$325

Roasted Chicken, zucchini,
yellow squash, broccoli, red pepper

Steak Sesame Pasta | \$350

Linguine pasta, grilled steak,
red pepper, celery, zucchini,
yellow squash, roasted corn

Lasagna | \$150

Lasagna pasta,
mozzarella, ground beef

Chicken Mole | \$325

Chicken breast in a sweet
and spicy Mole sauce

Chicken Marsala | \$375

Pan fried Chicken breast, Marsala
wine sauce, mushroom, spinach

Fish Piccata | \$375

Whitefish finished in a
lemon butter sauce, capers

Camarones Mojo de Ajo | \$350

Shrimp in a garlic butter sauce

Rack of Lamb | \$MP

Herb-crusted Lamb rack

SPECIALTY STATIONS

Taco Bar | \$varies

Choice of: Carne Asada, Chicken Fajita,
BBQ Pork, Jerk Pork, Shrimp, Cauliflower

Side-builds: Mango Pico de Gallo, Queso
Fresco, Salsa Verde, Salsa Roja, Cilantro

Seafood Tower | \$MP

Choice of: East Coast Oysters,
Tail-On Shrimp, Crab Legs, Lobster Tails

Includes sides of clarified butter,
cocktail sauce and lemons

SALADS

House Salad | \$175

Spring mix, tomato, portobello
mushroom, red onion, cucumber

Navy Pier Salad | \$225

Spring mix, pear, blue cheese, avocado,
almonds, red onion, red pepper, bacon,
egg, honey mustard

Caesar Salad | \$200

Romaine lettuce, parmesan,
croutons, Caesar dressing

SIDES

House-Cut Fries, Tater Tots, | \$160

or Mashed Potatoes

Traditional or Garlic

Roasted Poblano Peppers | \$275

Pepper Strips in a cream sauce
with flour tortillas

Mexican Rice | \$195

Grilled Veggies | \$175

DESSERTS

Brownies | \$150

Homemade chocolate
brownies

Churros | \$150

Choice of chocolate, vanilla,
caramel or strawberry

Fondue Fountain | \$375

*various dipped items
available upon request

HORS D'OEUVRES

Items priced per 35 guests

AVAILABLE PASSED, BUFFET STYLE, OR FAMILY STYLE

Mediterranean Hummus | \$275

Smoky Chipotle hummus, garlic pita, mediterranean salad

Spinach Kale Dip | \$225

Served with garlic pita chips

Quesadillas (24 pcs) | \$165

Chicken | \$+10, Steak | \$+25

Mango Chimichurri Stuffed Cucumbers | \$225

Chimichurri: sauce made with mango, parsley, garlic, oregano, and red wine vinegar

Avocado Tartar | \$325

Capers, parsley, lemon, avocado, vegan mayonnaise with tortilla chips

Spinach Pesto Crostini | \$225

Spinach pesto, fresh mozzarella, cherry tomato, balsamic reduction, olive oil, basil

Caprese Skewers | \$150

Cherry tomato, fresh mozzarella, basil, balsamic reduction, olive oil

Mini Lobster Rolls | \$375

Claw & knuckle lobster meat tossed with lemon mayonnaise on buttered brioche rolls

Tuna Ceviche Tostadas | \$375

Mango pico de gallo, avocado, chipotle aioli, sesame seeds, and fresh garnish

Shrimp Cocktail | \$350

Tail on shrimp with cocktail sauce

Salmon Canapés | \$375

Saltine, lemon herb cream cheese, and dill garnish

Deviled Eggs | \$325

Chives, crispy pancetta, and smoked paprika

Lamb Lollipops | \$425

Pan seared lamb lollipops with molé (spicy chocolate sauce)

Antipasto Skewers | \$195

Cherry tomato, fresh mozzarella, marinated artichoke, salami, fennel salami, olives, basil, pepperoncini

Chips, Guacamole & Salsa | \$165

Fresh guacamole, salsa roja, blue corn tortilla chips

Empanadas | \$300

Options: Chipotle Chicken, Chorizo, Ground Beef, or Veggie

BRUNCH BUFFET

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MAINS

French Toast 25 pcs | \$200

With strawberry jam and drizzled in tres leches sauce

Spinach Pesto Omelette | \$300

Omelette stuffed with spinach pesto and fresh buffalo mozzarella

Chilaquiles 25 pcs | \$200

Tortilla chips with scrambled eggs, ranchero sauce, black beans, sour cream, and queso fresco
*Add chicken or chorizo

Chorizo Hash | \$300

Chorizo & potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, yellow squash, and portobello mushrooms Topped with fried eggs and hollandaise on flour tortillas
*Can be made vegetarian

Pancakes 25 pcs | \$175

Fluffy house-made pancakes

Eggs Benedict | \$275

English muffin with Canadian bacon, poached eggs, and hollandaise sauce

Spinach Mushroom Benedict | \$275

English muffin with sautéed spinach, portobello mushrooms, poached eggs, and hollandaise sauce

Mini Quiches 24 pcs | \$275

Bacon and Cheese, topped with chives
Sundried tomato spinach and goat cheese

Yogurt Parfaits 24 pcs | \$

Vanilla yogurt layered with mixed berries

SIDES

Bacon or Sausage | \$150

Breakfast Potatoes | \$125

Eggs (Scrambled or Fried) | \$150

Assorted Fruit | \$125

DRINKS

Hot Coffee

Soft Drinks

Coke, Diet Coke, Sprite, Lemonade, Orange Fanta, Ginger Ale, Soda Water

Tea (Hot or Iced)

Juice

Orange, Cranberry, Pineapple